FUMÉ BLANC

Pear Gimlet with Rosemary Jelly

Dry Creek VINEYARD

Pear Gimlet

10 EACH	martini glasses
5 CUPS	fumé blanc rosemary jelly, large diced (below)
5 EACH	pears, halved and cored
2 CUPS	Dry Creek Vineyard Fumé Blanc, chilled
2 EACH	limes

METHOD Slice the halved pears lengthwise. On baking sheet fan the slices out, sprinkle with sugar and place in a 450° oven until sugar begins to caramelize (about 12 minutes). Let the pears cool to room temperature. In a chilled martini glass place ½ cup of diced Fumé Blanc jelly, 3 tbl of chilled Fumé Blanc and ½ of a pear. Finish by zesting some lime on top of the dessert then enjoy.

Rosemary Jelly

6 ENVELOPES	Knox Gelatin (1.5 oz. total)
2 CUPS	cold water
2 CUPS	Dry Creek Vineyard Fumé Blanc
2 CUPS	sugar, granulated
½ CUP	honey
PINCH	kosher salt
2 EACH	lemons, juiced
5 EACH	rosemary sprigs

METHOD Sprinkle the gelatin over the cold water, mix lightly and let rest for at least 20 minutes. Combine the Fumé Blanc, sugar, honey, kosher salt, lemon juice and rosemary. Bring the mixture to a boil and immediately remove from the heat. Let the mixture steep for 10 minutes. Strain the mixture into the gelatin and water and mix thoroughly. Pour the mixture into a shallow container and chill.